

Rib-Rules

1. Meat prepared for judging must be RIBS. These must be pork ribs.
2. The entry fee is \$55 per team.
3. Meat must be cooked on location over a fire of wood or charcoal. No gas grills. Contestants may not dig pits. Smoker type barbeques are allowed. Electric ovens or solar ovens are not permitted. Par-boiling is permitted on-site only. Electricity is not provided for any reason, and generators are not allowed.
4. All fires must be contained in a suitable manner. Team must carry a working fire extinguisher.
5. Pre-marinated ribs are not allowed. All meat must be raw and uncooked when inspected. Contestants must mix or have marinade on-site; ribs may be marinated immediately after the initial meat inspection. Your marinade, seasoning, bastes, or sauce must be on display for judges.
6. Contestants will be allowed to set up equipment from their load-in time until 9:00 a.m.
7. Any equipment or devices that may damage the surface area of the contest site in anyway are prohibited.
8. All vehicles must be removed from the Cook-Off area prior to 9:00 a.m.
9. Each rib cooker may have three assistants maximum to comprise their "cooking team."
10. The cooking period will be approximately 6 hours and will start at the end of the initial meeting at 9:00 a.m. Meat inspection will take place from 7:00 a.m. – 9:00 a.m. The cooking period will end at 2:00 p.m., unless stated otherwise.
11. Delivering ribs to the judging area after the cooking period has concluded can be cause for disqualification, as well as late arrival to the cook-off.
12. Meat must not have evidence of blood, such that the meat is uncooked.
13. Contestants will only be supplied a designated cooking area. Contestants will be responsible for supplying ALL of their own supplies: utensils, ingredients, equipment, meat, etc.
14. Each team is required to have sanitizers for hands and equipment onsite.
15. Ribs submitted for judging on a platter, platters must contain only ribs, no garnish.
16. Once ribs have been added to the platter, you may not add additional sauce, no puddling of sauce in the bottom of the platter.
17. Each team must have at least 7 separate sections of ribs for judging. These must consist of at least 3 bones accompanied with meat.
18. No items may be sold on premises. If desired, ribs may be distributed to the public for sampling.
19. All contestants must be 18 years of age or older.
20. Contestants will be responsible for appointing a person to deliver the entries to the designated area for judging.
21. The Team Captain will be held responsible for the conduct of his team and guests. Misuse of alcoholic beverages and/or unacceptable conduct will be grounds for disqualification and forfeiture of awards.
22. Cigarette smoking, alcohol, and pets are not permitted in the cooking area.

- a. No smoking signs will be provided and must be posted at each site using a tent.
 - b. No smoking signs will also be posted at event entrances.
- 23. Shirt and shoes are required at all times by all members of the cooking teams.
- 24. The Harrisonburg Parks and Recreation is not responsible for theft or damage.
- 25. Props, tents, equipment, etc. must not exceed the boundaries of the assigned cooking area unless prior approval has been granted.
 - a. Tents must be secured with weights to prevent being blown away by wind.
 - b. If using multiple tents, they must be separated by 12 feet.
 - c. No cooking under or within 20 feet of a tent.
- 26. It is the responsibility of the contestants to see that their respective areas are kept clean at all time, and that the cooking sites are cleaned and policed following the conclusion of the cook-off. Any space left in disarray or with loose or unbounded trash or garbage will disqualify the contestant from further participation and forfeiture of awards. Area should look the same or better when you leave as when you arrived.
- 27. Trash receptacles will be placed throughout the contest area.
- 28. No storage of combustibles within 10 feet of cooking.
- 29. As a courtesy to other teams, please do not disassemble and leave before all entries have been judged and the awards have been presented.
- 30. Trophies will be awarded for 1st, 2nd, and 3rd place. Entries will be scored on a scale of 1 to 10 in the areas of taste, tenderness, and appearance of the meat. The judge's ruling is final. No contestants will be allowed in the judging area before or during the judging.